



B-NFR SERIES

Infrared Compact Broiler



Project _____

Item No. _____

Quantity _____

- ☐ Model B36-NFR (30" wide, 14" deep broiler cavity with four 10,000 BTU infrared burners)
- ☐ Model B48-NFR (42" wide, 14" deep broiler cavity with six 10,000 BTU infrared burners)

Blodgett Infrared Compact Broilers broil in half the time with 1/3 less gas than ordinary broilers. The burners reach operating temperature in just 90 seconds, and their intense infrared energy quickly heats the food, not the surrounding air. The broiling grid adjusts to five heights, and rolls out for easy access. Blodgett Compact Broilers are available in range mount, wall mount or countertop configurations. Battery-design assistance is available!

SPECIFY

Gas Type ☐ Natural Gas ☐ Propane
Operating altitude (if above 2000 ft (700 meters) _____

Blodgett can often accommodate special or custom requirements. Contact your Blodgett representative.

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

■ Mounting Options

- ☐ Range mount (*specify riser size*)
- ☐ Wall mount with bracket
- ☐ Countertop with 4" stainless steel legs
- ☐ Sloped enclosure
- ☐ Interpiping of gas connection to sectional range base
- ☐ Stainless steel interior
- ☐ Cold roll cooking grates
- ☐ Stainless steel grease drawer

STANDARD FEATURES (All Models)

- 430 stainless steel #3 cradle and carriage polish construction
- 430 bright anneal face plate and removable grease drawer
- Double wall enforced sides and back
- Two 15" removable broiler racks constructed of .372" diameter welded steel chrome plated rod
- Dual stainless steel removable grease drip shields
- Independent dual valve control for left and right burner operation
- Heavy duty gas valves adjust gas flow with three position temperature settings, hi, low and off
- Broiler rack platform can be raised and lowered to five positions for optimum broiling applications
- 90 second preheat time with no waiting between loads
- "Easy Track" counter balanced rack adjustment with easy rollout access
- Cool to the touch handle design
- Warranty: two year parts and labor from date of purchase



INFRARED COMPACT BROILER

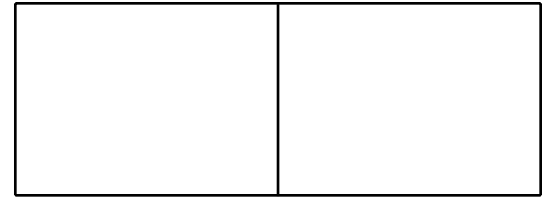
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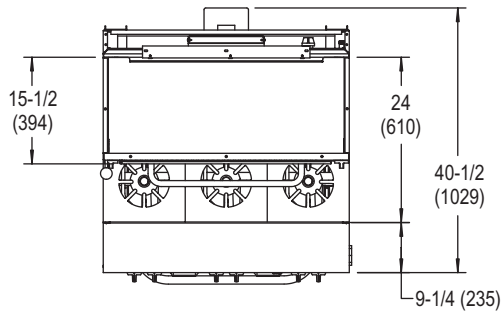
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INFRARED COMPACT BROILER



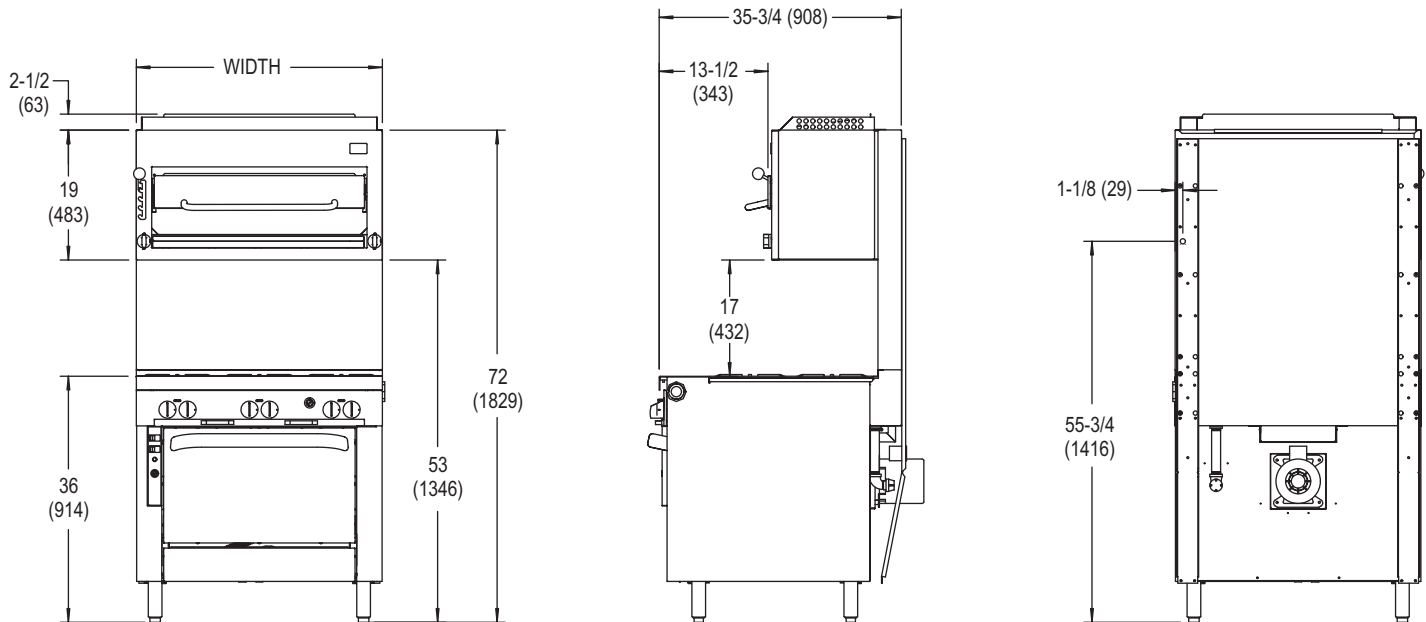
APPROVAL/STAMP



Model	Width	Height	Depth	Weight
B36-NFR	36 (914)	21-1/2 (546)	15-1/2 (394)	170 lbs (77 kg)
B48-NFR	48 (1220)	21-1/2 (546)	15-1/2 (394)	210 lbs (95 kg)

Dimensions are in inches and (millimeters)

The broiler and flue riser assembly is shown here mounted on a six burner open-top range with a convection oven base.



SHORT FORM SPECIFICATIONS

The item shall be an infrared compact broiler that either mounts on the flue riser of a sectional range, mounts on a wall with included mounting brackets, or has 4" legs for countertop use. The B36-NFR shall have four 10,000 BTU burners (40,000 BTU total) with a dual valve control for left and right operation. The B48-NFR shall have six 10,000 BTU burners (60,000 BTU total) with a dual valve control for left and right operation. The unit shall be constructed of 430 stainless steel #3 polish. The face plate and removable grease drawer shall be bright anneal. The lining shall be fully insulated. The roll-out broiler grid shall have five adjustable height positions. Provide options and accessories as indicated.

UTILITY INFORMATION

MODEL	GAS (BTU/hr)	
	Natural Gas	Propane
B36-NFR	40,000	40,000
B48-NFR	60,000	60,000

GAS: Required natural gas operating pressure is 4" W.C. Required propane gas operating pressure is 10" W.C. A pressure regulator is supplied with the unit. The required supply line size to regulator is 3/8" NPT. If using a Flex hose, the I.D. should not be smaller than the I.D. of the manifold of the unit it is being connected to. Rear gas inlet center line is located 2-3/4" from the bottom and 1-1/8" in from the right side as you face the unit.

Provide an adequate means of restraint to prevent undue strain on the gas connection.

FLUE EXHAUST: Installation under a vented hood is recommended.

OTHER TECHNICAL INFORMATION

Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 1" on sides and 3" on rear.

Check local codes for fire and sanitary regulations.

NOTE: The company reserves the right to make substitutions of components without prior notice

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